

Cream Puffs

Ingredients:

- ½ cup margarine or butter
- 1 cup water
- 1/8 tsp. salt
- 1 cup all purpose flour
- 4 eggs

Directions:

1. Preheat oven 400°
2. In a medium saucepan combine butter, 1 cup water, and 1/8 teaspoon salt.
3. Bring to boiling.
4. Add flour all at once, stirring vigorously.
5. Cook and stir till mixture forms a ball that doesn't separate.
6. Remove from heat.
7. Cool 10 minutes.
8. Add eggs, one at a time beating with a wooden spoon after each addition till smooth.
9. Drop batter by heaping tablespoon, 3 inches apart, onto a greased baking sheet.
10. Bake in a 400° oven 30 to 35 minutes or till golden brown.
11. Cool on a wire rack.
12. Split puffs and remove any soft dough from inside.
13. Fill with pudding, whipped cream, ice cream, sherbet, or fruit. Replace tops.
14. *Lightly sift powdered sugar over tops if desired.*

Plain Whip Cream

Ingredients:

- 1 cup Whipping Cream
- 2 T Sugar
- ½ tsp. Vanilla

Directions:

1. In a chilled bowl combine whipping cream, sugar, and vanilla.
2. Beat with chilled (*whip* attachment) beater on medium speed until *soft peaks form*.

Chocolate Flavored Whip Cream

Ingredients:

- 1 cup Whipping Cream
- 3 T Sugar
- ½ tsp. Vanilla
- 2T. Cocoa Powder

Directions:

1. In a chilled bowl combine whipping cream, sugar, vanilla, and cocoa powder
2. Beat with chilled (*whip* attachment) beater on medium speed until ***soft peaks form.***

Fruit Flavored Whip Cream

Ingredients:

- 1 cup Whipping Cream
- 3 T Sugar
- ½ tsp. Vanilla
- ½ cup Pureed Fruit
- 1 slice of fresh fruit per puff

Directions:

1. In a chilled bowl combine whipping cream, sugar, and vanilla.
2. Beat with chilled (*whip* attachment) beater on medium speed until ***soft peaks form.***
3. ***CAREFULLY*** fold in pureed fruit until evenly distributed.
4. Fill pastry with cream
5. Add slice of fruit as garnish

Pumpkin Flavored Whip Cream

Ingredients:

- 1 cup Whipping Cream
- 3 T Sugar
- 2T. Pumpkin Pie Spice

Directions:

1. In a chilled bowl combine whipping cream, sugar, and pumpkin pie spice
2. Beat with chilled (*whip* attachment) beater on medium speed until ***soft peaks form***